

Shrimp Potato & Corn Chowder

By heb.com

Ingredients:

5 strips of Peppered or regular thick-sliced bacon
20 oz diced frozen potatoes with onions
2 tbsp All Purpose Flour
1 tbsp Tony Chachere's Seasoning (or any Cajun seasoning)
3 cups Chicken Broth
4 cups Sweet Corn
2 cups Heavy Whipping Cream
1 lb frozen shrimp, thawed and peeled

Directions:

Cook bacon in a large skillet over medium-high heat until brown and crispy. Drain on paper towels.

Sauté potatoes in remaining bacon drippings about 3 minutes, scraping bottom of pan to release browned bits. Stir in flour and seafood seasoning until blended well.

Gradually stir in broth; bring to a boil and simmer over medium heat, 10 to 15 minutes or until potatoes are tender, stirring occasionally. Spoon half of the potatoes into a bowl; mash with a fork or potato masher and return to pot.

Stir in corn and cream; return chowder to a boil. Add shrimp; simmer 2 to 3 minutes or until shrimp just begins to curl. Stir and season with coarse salt and a pinch of ground white pepper. Ladle chowder into serving bowls; top with bacon and serve.